



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

CUBAREV5--2/7/2003

EXPORT REQUIREMENTS FOR CUBA

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Product

1. Fresh Frozen beef and beef products
2. Fresh/frozen pork and pork products
3. Fresh/frozen poultry and poultry products

Note: Cuba is a restricted country requiring exporter licensing. Consult the U.S. Treasury Department Web site <http://www.treas.gov/ofac/> for further details

B. Ineligible Product

1. Poultry product originating from States with avian influenza activity as indicated in statement #7 of the certification. Contact the FSIS Technical Service Center at (402) 221-7400 for information on affected States.
2. Poultry and poultry products originating from birds raised or processed in the States of California, Nevada, or Arizona are ineligible for export to Cuba at this time.*

DOCUMENTATION REQUIREMENTS

A. Certification of fresh/frozen beef and beef products - Obtain FSIS Form 9060-5 (5/6/1999), Meat and Poultry Export Certificate of Wholesomeness. Additionally the following statements must be provided on an FSIS [Letterhead Certificate](#):

- 1. The animals from which the meat is derived were born in the United States or were legally imported from countries free of OIE List A diseases affecting the bovine species*

and that are of concern in meat, including foot and mouth disease, rinderpest (bovine plague), bovine contagious pleuropneumonia and bovine spongiform encephalopathy.

2. The establishments where animals are slaughtered and processed for export are under official supervision by USDA-FSIS.

3. The animals from which the meat originates were not slaughtered as a result of any infectious, contagious, or parasitic disease eradication program. The animals from which the meat originates received ante- and post-mortem inspections. These animals were found healthy and free of clinical signs of disease, including brucellosis, tuberculosis, and all List A diseases which affect the species and may be carried through meat. The meat is free for sale for human consumption and is deemed by the Official Veterinary Service to not pose a risk of transmission of brucellosis or tuberculosis.

4. The animals from which the meat is derived were not subjected to hormonal, therapeutic or nutritional treatments other than those permitted in the United States.

5. Based on the National Residue Program, the meat does not contain residues or metabolites of antibiotics, growth promoting substances, anthelmintics, tranquilizers, pesticides or any other therapeutic or prophylactic agents in quantities exceeding established tolerance levels.

B. Certification of fresh/frozen pork - Obtain FSIS Form 9060-5 (5/6/1999)--Meat and Poultry Export Certificate of Wholesomeness. Additionally the following statements must be provided on an [FSIS Letterhead certificate](#):

1. The meat was derived from animals born in the United States or Canada, which are officially declared free of the following diseases: foot and mouth disease, African swine fever, and swine vesicular disease.

2. The animals from which the meat originates were not slaughtered as a result of any infectious, contagious, or parasitic disease eradication program. The animals from which the meat originates received ante- and post-mortem inspections. These animals were found healthy and free of clinical signs of disease, including brucellosis, tuberculosis, porcine respiratory syndrome and all List A diseases which affect the species and may be carried through meat. The meat is free for sale for human consumption and is deemed by the Official Veterinary Service to not pose a risk of transmission of brucellosis or tuberculosis.

3. In the case of meat from males, the animals were castrated at least three months prior to slaughter.

4. The animals from which the meat is derived were not subjected to hormonal, therapeutic

or nutritional treatments other than those permitted in the united States.

5. Based on the National Residue Program, the meat does not contain residues or metabolites of antibiotics or any other therapeutic or prophylactic agents in quantities exceeding established tolerance levels.

6. The establishments where animals are slaughtered and processed for export are under official supervision by USDA-FSIS.

7. The animals were subjected to ante- and post-mortem inspection by USDA-FSIS. No evidence of cysticercosis was detected. The meat was frozen to destroy trichinae according to U.S. regulations in 9 CFR 318.10.

C. Certification of fresh/frozen poultry - Obtain FSIS Form 9060-5 (5/6/1999)--Meat and Poultry Export Certificate of Wholesomeness. Additionally the following statements must be provided on an [FSIS Letterhead certificate](#):

1. The birds from which the meat was derived originated in the United States.

2. Based on the United States' National Residue Program, the meat does not contain residues of antibiotics or their metabolites in quantities exceeding the established tolerance levels. Growth-promoting hormones are not approved for use in poultry in the United States.

3. The farms from which the poultry originated are under the supervision of veterinarians accredited by the Veterinary Services of USDA Animal and Plant Health Inspection Service (APHIS).

4. The United States is free highly pathogenic avian influenza, and egg drop syndrome. The consignment of meat comes from birds which have been kept in an establishment free from Newcastle disease and not situated in a Newcastle disease infected zone and which have been slaughtered in an approved abattoir not situated in a Newcastle disease infected zone and have been inspected ante- and postmortem and did not display signs or injuries compatible with the disease."

5. The carcasses from which the meat was derived were free from clinical evidence of the following diseases: enzootic encephalomyelitis, Marek's disease, infectious laryngotracheitis, Gumboro disease, chronic respiratory disease, infectious bronchitis and avian encephalomyelitis, ornithosis and avian tuberculosis.

6. The birds giving origin to the product to be shipped to Cuba presented no evidence of avian influenza.

7. The product does not originate from States which have had viral activity for any form of avian influenza within the past 21 days. The United States is free of highly pathogenic avian influenza.

8. Poultry comes from farms which are in good standing with respect to poultry salmonellosis according to the National Poultry Improvement Program, which is the national plan for controlling poultry diseases.

9. The birds were slaughtered and processed in an establishment approved for export.

10. The slaughter establishment is under official supervision by USDA-FSIS.

11. The birds received ante-mortem and post-mortem inspection and were found healthy and fit for human consumption.

12. Means of transportation were clean and sanitary.

13. Product temperature requirements were met in accordance with FSIS regulations from slaughter to loading on the designated vessel.

PLANTS ELIGIBLE TO EXPORT

All Federally inspected plants are eligible for export to Cuba.

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